

Culinary Arts II

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**Arkansas Department of Career Education
Model Framework**

Course Title: Culinary Arts II

Career Cluster: Hospitality & Tourism

Course Number	493270
Credit	1
CIP Number	120500
Grade Level	10-12
Prerequisite	Culinary I
Course Type	Core
Teacher Certification	090 Family & Consumer Science 091 Vocational Home Economics 215 Family & Consumer Science 580 Culinary Arts & Chef Preparation 598 Food Production, Management & Services
CTSO	Family, Career and Community Leaders of America (FCCLA) SkillsUSA
Facility Requirements	http://arkansasfacilities.arkansas.gov/SchoolFacManual.aspx
Industry Certifications	http://www.servsafe.com/home http://arhospitality.org/education-training/online-food-handlers-course/

Course Description

Culinary Arts II is a one year course designed to expand students' knowledge in the culinary arts profession. Emphasis is on the study of sauces, garde-manger, advanced meat preparation, advanced poultry preparation, fish and shellfish, candy making, chocolate, advanced baking and pastries, plating, presentation and garnishing, and career opportunities. Upon completion of this course, students should have obtained the basic skills needed for employment in the food service industry or further education in culinary arts.

**Arkansas Department of Career Education
Culinary Arts II Student Performance Standards**

Course Title: Culinary Arts II

Course Code: 493270

Credit: .5

At the completion of this course, the student will be able to:

1.0 Assess the use of a variety of sauces in commercial food preparation

- 1.1 Demonstrate knowledge of hot sauces
- 1.2 Demonstrate knowledge of cold sauces

2.0 Investigate the duties of the Garde-Manager and their area of responsibility in food preparation

- 2.1 Analyze primary sandwich components and accompaniments
- 2.2 Demonstrate quality sandwich preparation

3.0 Demonstrate advanced meat preparation techniques

- 3.1 Review basic meat cookery
- 3.2 Identify various cuts of beef and the methods/techniques of their preparation
- 3.3 Identify cuts of pork, including primal cuts, and their respective preparation methods/techniques

4.0 Practice advanced poultry preparation techniques

- 4.1 Identify basic poultry cuts of various poultry species
- 4.2 Investigate the methods and techniques for preparing whole chicken

5.0 Demonstrate advanced fish and shellfish preparation

- 5.1 Assess the structure, composition, and purchase of fish and shellfish
- 5.2 Demonstrate various ways to cook and serve fish and shellfish

6.0 Practice advanced candy-making techniques

- 6.1 Investigate and classify the types of sugars and sweeteners
- 6.2 Explain the boiling point of sugar solutions
- 6.3 Classify crystalline and non-crystalline candies

7.0 Demonstrate advanced preparation techniques for different types of chocolates

- 7.1 Investigate the history of the different types of chocolates
- 7.2 Investigate the purchasing guidelines for, and equipment commonly used when, working with chocolate
- 7.3 Compare the unique properties and qualities of different chocolates
- 7.4 Explore the use of chocolates for molds, dips, and garnishes

8.0 Practice advanced bakery and pastry preparation techniques

- 8.1 Review basic preparation techniques for yeast doughs and quick breads
- 8.2 Demonstrate a variety of techniques for preparing pastries
- 8.3 Demonstrate a variety of techniques for preparing cakes, fillings, and frostings
- 8.4 Investigate preparation methods for frozen desserts

9.0 Investigate the basic principles for plating, presenting, and garnishing foods

- 9.1 Use common ingredients to demonstrate techniques for garnishing
- 9.2 Explain basic principles of plate presentation
- 9.3 Assess the use of service ware and service styles in food presentation
- 9.4 Investigate how food color, shape, and texture affects food arrangement and plate composition

10.0 Investigate career opportunities in the area of Culinary Arts

- 10.1 Describe personal qualities necessary for a career in culinary arts based on skills employers desire in employees
- 10.2 Explore careers and sources of education and training in the culinary arts field
- 10.3 Devise a career plan for a culinary arts career

Standard 1.0 <i>Assess the use of a variety of sauces in commercial food preparation</i>		
Performance Indicator 1.1 Demonstrate knowledge of hot sauces	CCTC Standards	National FACS Standards
1.1.1 Review steps in making a roux		FSDN 9.3
1.1.2 Demonstrate understanding of Mother Sauces and their preparation	HTRFB8 CRP2	FSDN 9.3
1.1.3 Differentiate variations of the Mother Sauces	CRP2	FSDN 9.3
1.1.4 Apprise the importance of stock in sauces	CRP2	FSDN 9.2 FSDN 9.3
Performance Indicator 1.2 Demonstrate knowledge of cold sauces	CCTC Standards	National FACS Standards
1.2.1 Compare different types of cold sauces	CRP6	FSDN 9.3
1.2.2 Prepare a variety of cold sauces and use them in a dish	CRP6	FSDN 9.3
1.2.3 Create proper emulsification for sauces	CRP2	FSDN 9.3
Standard 2.0 <i>Investigate the duties of the Garde-Manger and practice areas of food preparation</i>		
Performance Indicator 2.1 Analyze primary sandwich components and accompaniments	CCTC Standards	National FACS Standards
2.1.1 Summarize criteria for selecting breads		FSDN 9.2 FSDN 9.3
2.1.2 Differentiate among types of spreads and fillings		FSDN 9.2 FSDN 9.3
2.1.3 Construct a list of food items which are appropriate sandwich accompaniments	CRP4	FSDN 9.3
Performance Indicator 2.2 Demonstrate quality sandwich preparation	CCTC Standards	National FACS Standards

2.3.1 Establish techniques for sandwich mise en place (MEP)	HTRFB8	FSDN 9.3
2.3.2 Prepare closed- and open-face sandwiches	HTRFB8 CRP2	FSDN 9.3
Standard 3.0 <i>Demonstrate advanced meat preparation techniques</i>		
Performance Indicator 3.1 Review basic meat cookery	CCTC Standards	National FACS Standards
3.1.1 Analyze moist meat cookery methods	CRP2	FSDN 9.2 FSDN 9.3
3.1.2 Analyze dry meat cookery methods		
Performance Indicator 3.2 Identify various cuts of beef and the methods/techniques of their preparation	CCTC Standards	National FACS Standards
3.2.1 Share knowledge of beef cuts	CRP2	FSDN 9.3
3.2.2 Apply knowledge of meat cookery	CRP2	FSDN 9.3
Performance Indicator 3.3 Identify cuts of pork, including primal cuts, and their respective preparation methods/techniques	CCTC Standards	National FACS Standards
3.3.1 Share knowledge of pork cuts	CRP2	FSDN 9.3
3.3.2 Distinguish meat structure by trimming a pork loin into individual cuts	CRP2	FSDN 9.3
3.3.3 Applying knowledge of cuts of pork and proper cooking methods	CRP2	FSDN 9.3
Standard 4.0 <i>Practice advanced poultry preparation techniques</i>		
Performance Indicator 4.1 Identify basic poultry cuts of various poultry species	CCTC Standards	National FACS Standards
4.1.1 Investigate different species of poultry and their characteristics	CRP2	FSDN 9.3

4.1.1 Apply knowledge of poultry cuts and how they differ with species	CRP2	FSDN 9.3
Performance Indicator 4.2 Investigate the methods and techniques for preparing whole chicken	CCTC Standards	National FACS Standards
4.2.1 Fabricate chicken parts for cooking by sectioning and deboning	CRP2	FSDN 9.3
4.2.2 Assess the preparation of various cuts of chicken using advanced cooking techniques	CRP2	FSDN 9.3
Standard 5.0 Demonstrate advanced fish and shellfish preparation		
Performance Indicator 5.1 Assess the structure, composition, and purchase of fish and shellfish	CCTC Standards	National FACS Standards
5.1.1 Investigate various types of fish and shellfish	CRP4 HTRFB10	FSDN 9.3
5.1.2 Classify various types of fish and shellfish	CRP4 HTRFB10	FSDN 9.3
5.1.3 Investigate the considerations of purchasing fish	HTRFB2	FSDN 9.3
Performance Indicator 5.2 Demonstrate various ways to cook and serve fish and shellfish	CCTC Standards	National FACS Standards
5.2.1 Critique a variety of cooking methods involving fish	CRP2	FSDN 9.3
5.2.2 Create a fish entree using a fish fillet	CRP2	FSDN 9.3
5.2.3 Analyze ways to test doneness when cooking fish	HTRFB2	FSDN 9.2
5.2.4 Develop methods of preparing at least two types of shellfish	CRP2	FSDN 9.3
Standard 6.0 Practice advanced candy making techniques		
Performance Indicator 6.1 Investigate and classify the types of sugars and sweeteners	CCTC Standards	National FACS Standards
6.1.1 Differentiate between the types of sugars and their sources	CRP7	FSDN 9.3

6.1.2 Compare grades and granulations of commercially available sugar products	CRP4	FSDN 9.3
6.1.3 Analyze various sugar properties in lab	HTRFB7	FSDN 9.5
6.1.4 Investigate different sweeteners and uses of each	CRP2 CRP8	FSDN 9.2 FSDN 9.3
Performance Indicator 6.2 Explain the boiling point of sugar solutions	CCTC Standards	National FACS Standards
6.2.1 Cite evidence of boiling points and how humidity may affect them	CRP4 CRP7	FSDN 9.3
6.2.2 Compare sugar solutions at different temperatures representing various stages of concentration	CRP4	FSDN 9.2 FSDN 9.3
Performance Indicator 6.3 Classify crystalline and non-crystalline candies	CCTC Standards	National FACS Standards
6.3.1 Compare crystalline and non-crystalline candies	CRP4	FSDN 9.3
6.3.2 Classify fondant, fudge, brittles, caramels, taffy and syrup by temperature and type	CRP4	FSDN 9.3
Standard 7.0 <i>Demonstrate advanced preparation techniques for different types of chocolates</i>		
Performance Indicator 7.1 Investigate the history of different types of chocolates	CCTC Standards	National FACS Standards
7.1.1 Investigate the history and sources of chocolate	CRP4	FSDN 9.3
7.1.2 Categorize the types of chocolate	CRP4	FSDN 9.3
Performance Indicator 7.2 Investigate purchasing guidelines for, and equipment commonly used when, working with chocolate	CCTC Standards	National FACS Standards
7.2.1 Hypothesize how quality of chocolate will affect end product	CRP6 CRP7	FSDN 9.3
7.2.2 Recognize the types of equipment in a laboratory setting	HTRFB7 CRP11	FSDN 9.3

7.2.3 Assess factors affecting the cost of chocolate		
Performance Indicator 7.3 Compare the unique properties and qualities of different chocolates	CCTC Standards	National FACS Standards
7.3.1 Analyze concerns with melting and cooking with chocolate	3T	FMM 5.3 FPS 8.2 FSDN 9.2
7.3.2 Assess various methods of melting and tempering chocolate	CRP2	FMM 5.3 FPS 8.2 FSDN 9.2
Performance Indicator 7.4 Explore the use of chocolates for molds, dips, and garnishes	CCTC Standards	National FACS Standards
7.4.1 Create molded and dipped chocolate candies	CRP2	FSDN 9.3
7.4.2 Create chocolate garnishes	CRP2	FSDN 9.3
Standard 8.0 <i>Practice advanced bakery and pastry preparation techniques</i>		
Performance Indicator 8.1 Review basic preparation techniques for yeast doughs and quick breads	CCTC Standards	National FACS Standards
8.1.1 Analyze the basic steps in creating yeast breads	CRP2	FSDN 9.3
8.1.2 Evaluate products from basic bread dough recipes	CRP2	FSDN 9.3
8.1.3 Evaluate Danish dough products	CRP2	FSDN 9.3
8.1.4 Evaluate sweet dough products	CRP2	FSDN 9.3
8.1.5 Evaluate croissant dough products	CRP2	FSDN 9.3
8.1.6 Evaluate products prepared from basic quick bread batter	CRP2	FSDN 9.3
Performance Indicator 8.2 Demonstrate a variety of techniques for preparing pastries	CCTC Standards	National FACS Standards

8.2.1 Evaluate the characteristics of a variety of pastry dough products	CRP2	FSDN 9.3
8.2.2 Develop product made from pate a choux	HTRFB10	FSDN 9.2
8.2.3 Compare and contrast the characteristics of rolled and dropped cookies	CRP2	FSDN 9.3
Performance Indicator 8.3 Demonstrate a variety of techniques for preparing cakes, fillings and frostings	CCTC Standards	National FACS Standards
8.3.1 Compare the characteristics of a variety of cakes and torts	CRP2	FSDN 9.2 FSDN 9.3
8.3.2 Assess the differences between European and US cake-making techniques	HTRFB3	FSDN 9.2
8.3.3 Evaluate the preparation techniques and qualities of various fillings		FSDN 9.2 FSDN 9.3
8.3.4 Differentiate between frostings and toppings	CRP4	FSDN 9.2 FSDN 9.3
Performance Indicator 8.4 Investigate preparation methods for frozen desserts	CCTC Standards	National FACS Standards
8.4.1 Critique methods of creating frozen desserts		
8.4.2 Compare a variety of frozen desserts	CRP2	FSDN 9.3
Standard 9.0 Investigate the basic principles for plating, presenting, and garnishing foods		
Performance Indicator 9.1 Use common ingredients to demonstrate techniques for garnishing	CCTC Standards	National FACS Standards
9.1.1 Apprise various garnish names	HTRFB7	FSDN 9.3
9.2.2 Create a garnish for presentation	CRP6	FSDN 9.3
Performance Indicator 9.2 Explain basic principles of plate presentation	CCTC Standards	National FACS Standards
9.2.1 Design proper service and presentation for food service	CRP6	FSDN 9.3

9.2.2 Compare and contrast cutting and molding foods for visual appeal and creating garnishes	CRP2	FSDN 9.3
Performance Indicator 9.3 Assess the use of service ware and service styles in food presentation	CCTC Standards	National FACS Standards
9.3.1 Explore how bowls, plates and platters affect visual appeal of serving food	CRP6	HTR 10.3
9.3.2 Classify specific types of serving pieces	CRP4	HTR 10.3
9.3.3 Compare and contrast the American, French, English, Russian and self-service styles	HT3	HTR 10.3
Performance Indicator 9.4 Investigate how food color, shape, and texture affects food arrangement and plate composition	CCTC Standards	National FACS Standards
9.4.1 Design plates with foods of varying color, shape and texture to create an attractive plate	CRP6	HTR 10.3
9.4.2 Investigate guidelines for arranging foods on a plate	CRP7	HTR 10.3
Standard 10.0 <i>Investigate career opportunities in the area of Culinary Arts</i>		
Performance Indicator 10.1 Describe personal qualities necessary for a career in culinary arts based on skills employers desire in employees	CCTC Standards	National FACS Standards
10.1.1 Hypothesize the work characteristics needed in culinary fields	HT6 HTRFB9	FPS 8.1 FSDN 9.1
10.1.2 Explain qualities that employers look for in an employee	HTRFB9	FPS 8.1 FSDN 9.1
Performance Indicator 10.2 Explore careers and sources of education and training in the culinary arts field	CCTC Standards	National FACS Standards
10.2.1 Compare various educational institutions and evaluating the degree offered, tuition, reputation, job placement and scholarships available	HT6 HTRFB9	FPS 8.1 FSDN 9.1
10.2.2 Investigate companies employing culinary arts professionals		FPS 8.1 FSDN 9.1
10.2.3 Analyze salaries, fringe benefits, job openings of various companies	HT6 HTRFB9	FPS 8.1 FSDN 9.1

Performance Indicator 10.3 Devise a career plan for a culinary arts career	CCTC Standards	National FACS Standards
10.3.1 Create personal career goals and make decisions related to a future career	CRP10	FSDN9.1
10.3.2 Create a career plan in career portfolio	CRP10	FSDN9.1